## Pufferfish Hot Pot Course \*\*Reservation Required

**Appetizers** Pufferfish Skin with Grated Daikon Radish and Ponzu

**Sashimi** Thinly Sliced Pufferfish Sashimi

Fried Deep Fried Pufferfish and Field Mustard

**Hot Pot** Pufferfish (bones and skin), Tamba Shimeji Mushrooms, Leek

Chinese Cabbage, Kikuna Chrysanthemum Green

Carrot and Kudzu Starch Noodles

**Rice Dish** Rice Porridge or Seasonal Rice

Japanese Pickles

**Dessert** Seasonal Fruits with Jelly

**\*Member's Discount of 20% applies for this special offer** 

**%Minimum 2 pax** 

**\*\*Additional Soft Roe is available with extra fee (Reservation Require** 

**\*\*Additional Hot Sake with Fin is available with extra fee** 

¥19,300

The menu may change without prior notice. We use domestic rice.

Please notify us in advance if you have any allergy to specific food items such as gluten or lactose.

Prices are inclusive of 13% service charge and 10% consumption tax.